STREAMLINE supplies

Eroica

Operating Instructions

Streamline Supplies
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Introduction

Please read this technical handbook carefully as it provides important information on the correct installation, use and maintenance. Keep this handbook in a safe place for further consultation. The Manufacturer is not responsible for any damage caused by incorrect or unreasonable use and maintenance. The Manufacturer accepts no responsibility for damage to persons or objects caused by incorrect installation. The instructions in this handbook are in no way a substitute for the safety instructions and technical data on the machine or the packaging concerning installation and function. This handbook is an essential part of the machine. For further information or additional handbooks, please contact your distributor or the manufacturer. This handbook reflects the current manufacturing requirements and is subject to change according to future modifications. The Manufacturer is free to modify this manual without updating previous editions except in exceptional cases. This machine is to be operated according to the instructions supplied in the handbook by a responsible adult operator, installation and/or service technician.

Instructions for use

This machine is designed for the sole purpose of producing coffee, hot water and steam for hot drinks. All other uses are incorrect and, therefore, dangerous. This machine is designed for professional use only. The machine components are made of non-toxic and long lasting parts which are easily accessed for cleaning and maintenance. The end user must be an adult, sufficiently trained to operate the appliance properly and it must forbid the use of the appliance to children or non-responsible persons. To ensure efficient and correct operation it is essential to follow the Manufacturer's instructions concerning the periodic maintenance carried out by authorized technicians in compliant with the local standards and laws. The installation technician, the user and the person in charge of maintenance are obliged to inform the manufacturer of any defects or damages which could affect the safety of the original installation. The installation technician must check the surrounding area to ensure safe and hygienic use are guaranteed. The machine components' Manufacturers are responsible for the parts supplied by them. The Customer is responsible for the personal use of the equipment. Do not expose the machine to environmental elements (sun, rain, etc.). When the machine is idle and not in use for an extended period of time, it should be emptied completely and stored in an area with temperature above freezing (0° C or 32° F). This prevents any possible damage to pipes and boiler. All maintenance procedures must be carried out exclusively by authorized technicians and all spare-parts must be genuine. Any modification or forcing performed by persons not authorized by the Manufacturer will void all warranties covering the appliance. The motor-pump set must be position far from hydraulic pipes, heat sources, electrical appliances or it must be protected by a water-resistant aerated enclosure.

WARNING:

Before performing tests and maintenance procedures **DISCONNECT MACHINE FROM MAINS**.

Never pull the electrical supply cable.

Unplug the machine or turn off the main switch before cleaning the machines interior.

Never use detergents of any kind.

To reduce the risk of electrical shock, avoid operating the machine with wet hands or
feet and do not operate the machine with bare fee.

The machine has to be installed with an efficient ground system; the Manufacturer recommends a wooden platform on which the operator can stand.

Never touch coffee groups, spouts, steam and hot water pipes. They are HOT and could cause burns.

Never operate the machine without water.

The machine must be operated with clean water. This must be filtered water with filters replaced every 6 months. Use water softeners if the water has a high mineral content. Mineral deposits may obstruct the machine's water circuit which may cause damage to the machine and possibly personal injury.

The machine must operate only with drinking water.

The machine has to be switched off whenever unattended from the operator.

Tea and coffee cups must be carefully drained before placing them over the cup-tray.

Espresso Coffee Machine Range

Lever
Espresso coffee machine with lever operated manual dosing control. Automatic water boiler refill is standard. Built-in volumetric pump. Machine available with 2 groups

Semi – Automatic
Espresso coffee machine with switch operated manual dosing control. Automatic water boiler refill is standard. Built-in volumetric pump with motor. Machine available with 2 groups.

Automatic
Espresso coffee machine with microprocessor-controlled volumetric dosing control & programming via digital keyboard. Automatic boiler water refill is standard. Built-in volumetric pump with motor. Machine available with 2 groups.

Description of External Components.

Push Button Panel
(keyboard for Coffe Delivery Service)

Ranging from left to right

Ristretto
Espresso
Two Ristrettos
Two Espressos
Manual Delivery

The programming operation between a key and the other has to be completed within 30 seconds, otherwise the memory will be lost. For partial keyboard dose-setting push star key again after the last selected dose key has been programmed.

Function of the machine

The main components of the espresso coffee machine are the following:

BOILER
Contains hot water and steam.

COFFEE DELIVERY GROUP AND HEAT EXCHANGERS
This is the component where the filter holder is inserted. The hot water enters the delivery group, where the processes of pre-infusion, infusion and delivery of the coffee take place. The machine comes with one heat exchanger for each delivery group. The heat exchanger is fitted in the boiler and it's purpose is to heat up the fresh water coming from the mains to the correct temperature.

HEATING SOURCE
An electric element warms the water in the boiler.

ELECTRIC PUMP
This component is to increase the water pressure of the mains to the correct water pressure needed for espresso coffee preparation which is 9 bars.

STEAM WAND
This wand delivers hot steam for milk frothing and steaming of drinks in jugs (tea, chocolates, etc.)

HOT-WATER TAP
This delivers hot water.

CONTROL & MONITORING DEVICES

Pressure gauge
Indicates the boiler pressure and the working pressure of the pump.

Pressure switch
This is used to keep the boiler water temperature constant by controlling the heating elements, based on the boiler pressure.

Automatic Boiler
Water Level Control: Electronic circuitry used to the boiler water level constant.

HYDRAULIC CIRCUIT
The hydraulic diagram shows that the water used for the preparation of coffee comes directly from the mains and is heated in the heat exchangers inside the boiler.

Electric Diagram

The machine is connected to the electric mains by a supply cable. As shown on the electric diagram there are two circuits:

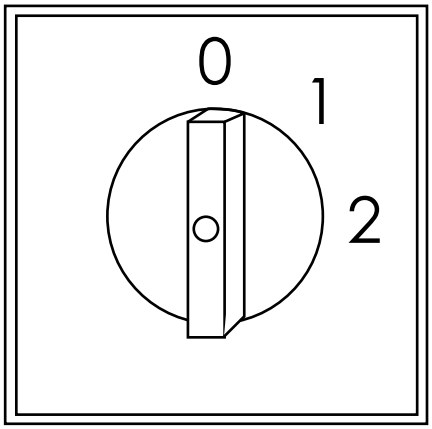
- A feeding circuit for electric components (solenoid valves, pump motor, electronic control panel.

- A feeding circuit for the heating element.

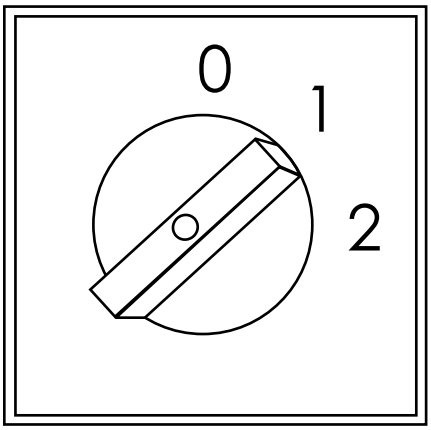
ATTENTION: In all cases, this appliance must be connected to a 3 pin power point or a hard wired (direct wired) power source. The use of extension leads or loose type connectors is strictly forbidden and unlawful.

Main Switch

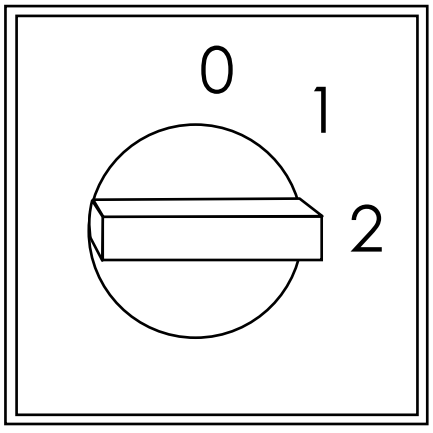
The machine is equipped with a main power supply switch with 3 positions.



Pos. 0
No power supply to internal components.



Pos. 1
Power supply to function components.



Pos. 2
Power supply to functional components and electric boiler heating elements.

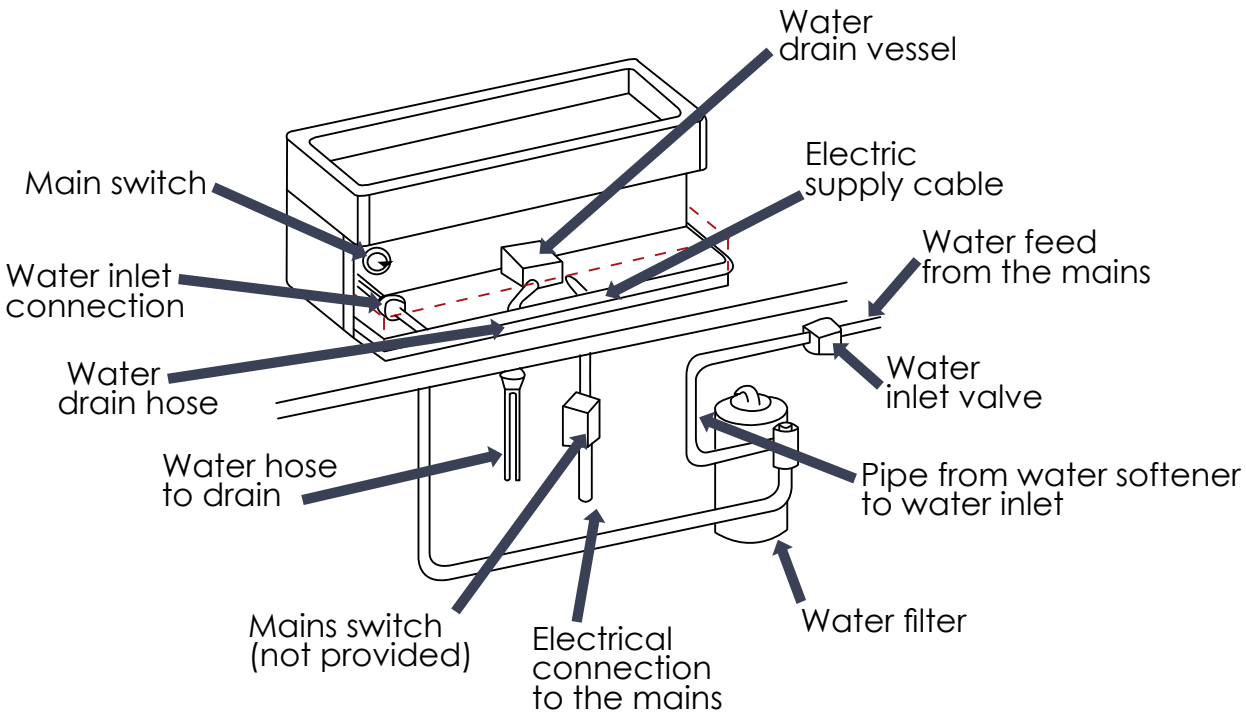
Installation Warnings

Please read carefully

The Manufacturer has tried to foresee all possible safety requirements to ensure the safety of users. Anyhow, different conditions of installation or of equipment moving can cause situations which cannot be controlled or foreseen. Therefore, it's absolutely necessary to evaluate all remaining risks and to care about the following suggestions:

- This machine is safe only if appropriately connected to an efficient grounding system complying with the safety standards in force the Country where the machine will be installed. The Manufacturer rejects any responsibility for accidents due to the missed application of the above standards, since a wrong installation may result in injuries to persons, as well as other problems that may affect other areas.
- Do not leave packing items such as plastic bags, Styrofoam, nails etc. around because children or other persons could get injured.
- Any defect or discrepancy has to be notified immediately to the persons authorized for installation and maintenance of the machine.
- Machine installation has to be performed exclusively by authorized and qualified technicians.
- Authorized service: if the service is not complying with the instruction of the Manufacturer, or is components other than those recommended by the Manufacturer will be used for installation or maintenance of the appliance, the conformity declaration of the product will be voided, and so the Manufacturer's responsibility.
- Possible replacement of the supply cable, if damaged, must be performed immediately and exclusively by service staff qualified or authorized by the Manufacturer, in order to prevent any danger to persons.
- Before the connection of the appliance to the fixed installation, verify if a conformity certificate has been issued to confirm the suitability of the fixed installation for this use; if not, inform the end user and leave the appliance disconnected.
- Check the integrity of all components and do not install defective or damaged parts. Ask for substitution.
- Check and verify that the outlet power supply voltage is the same as shown on the rating-plate of the appliance.
- The customer has to protect the power outlet used to supply the appliance by means of a safety switch system, complying with the standards and laws in force.
- The installation of a water softener is highly recommended.
- Machine should not be installed with supplying water having hardness degree higher than 8 French degrees. It is imperative that a suitable water filter is installed in line prior to the machine and the cartridge changed every 6 months.
- The motor-pump set must be positioned far from hydraulic pipes, heat sources, electrical appliances or it must by protected by a water resistant aerated enclosure.
- When installing the appliance, a multi-pole main switch having contacts with opening gap equivalent or higher than 3 mm should be connected, as requested by the safety standards.
- Any unreliable cable connection is forbidden.
- The appliance must be placed over a flat and stable surface, leaving a minimum clearance of 30 mm from walls.

Installation



POSITIONING AND CONNECTIONS

Before installation the Manufacturer strongly recommend to control the water supply system and the electrical connections.
Check the mains pressure which should not exceed 6 bar, otherwise it is recommended the installation of a water pressure reducer.
The machine must be installed with a mains electrical switch with adequate fuses.

Attention: the machine must be connected to an efficient earthling system (yellow-green-cable).

Check the efficiency of the main drain hose (part 8). Then proceed with the connection of the water drain hose to the machine (part 7).

Hydraulic connections:

- water inlet 3/8" BSP water (male fitting)
- water drain hose internal Ø 14 mm.

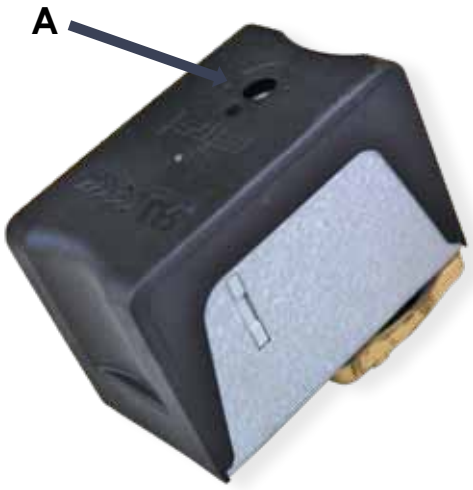
The machine must be installed on a stable surface find a good position for the water softener (part 12). Connect the valve (part 9) to pipe (part 11). Connect the pipe to the water inlet connector (part 5). Connect the pipe (part 7) to the discharge recipient (part 6) and then on the general discharge (part 8). Put a recipient under the water softener discharge pipe and let out the water for a few minutes to clean the resin. Effect the electric connection between the feeding (part 3) and the switch (part 2).

Start up

Turn the main switch to pos. "1". The filling process will proceed automatically. When the boiler is filled, turn the main switch to pos. "2" to activate the heating element's electrical feed. Wait until boiler pressure reaches maximum working pressure (approx. 1 bar).Open steam valve for a few seconds. Be sure Boiler pressure reaches approx. 1 bar after releasing steam valve.

Prepare one dose of coffee. As coffee flows, check the correct pump pressure (approx. 9 bar) on the pump pressure gauge. Pump pressure can be adjusted using the screw A positioned on the pump's by-pass.

The boiler pressure is controlled by a pressure switch. Turn screw A for boiler pressure adjustment.



Recommended working data of the machine

Pump pressure: 9 Bar
Boiler pressure: 1 Bar
Opening pressure of boiler Security valve: 1.5 Bar
Expansion valve opening Pressure: 11 Bar

COFFEE-DOSE Setting on Automatic Model.

Hold the star key (pos.1) pressed until all LED's are switched on the keyboard (group on the left). Put filter holder with perfectly ground dosed coffee in the group. Place the cup for which you want to set the dose under the coffee group. Push the key related to the selected dose and push it again when the correct quantity of coffee is reached. Repeat this for dose setting of each key. Once the dose for one brewing group is set, the same dose will be simultaneously set in the other group; however, for a more accurate dosing, we recommend to program each group keyboard individually. The programming operation between a key and the other has to be completed within 30 seconds, otherwise the memory will be lost. For partial keyboard dose-setting push star key again after the last selected dose key has been programmed.

Maintenance

Manufacturer – recommended cleaning procedures to be performed at the end of each working day.

- Clean showers, group gaskets, group flange with a brush.
- Wash filters and filter holder in warm water adding a special detergent product (for use with coffee machines).
- Put the filter holder with the blind filter in the coffee delivery group and press the button for semi-automatic coffee delivery. Switch it off after 15 seconds. Remove the filter holder and take the blind filter out.
- Clean the cup tray and grid without removing the tray from the machine.
- Clean the steam wands and spout accurately with a non abrasive damp cloth immediately after each single to prevent clogging of the steam holes and taste persistence of previously steamed drinks. Do it without touching the wands directly. Caution: HOT Surface.

Manufacturer – recommended weekly cleaning operations.

- The group and shower plate are cleaning by putting one teaspoon of special espresso machine detergent in the blind filter and then inserting it into the group.
- Press the button for semi-automatic working and wait about 30 seconds. Push this button again to stop. Repeat this operation for 3 to 4 times.
- Remove blind filter and replace it with the regular filter, continue rinsing. Finally, prepare one coffee to remove residual detergent taste.
- Turn the machine off prior to proceeding to the following operations:
- Clean the drip tray and grid
- Clean the plastic recipient located in the part under the drip tray. Use a spoon for this purpose.
- Clean the body-work with a non abrasive damp cloth. Never use aggressive products or alcohol.
- Periodic regeneration of water softener.

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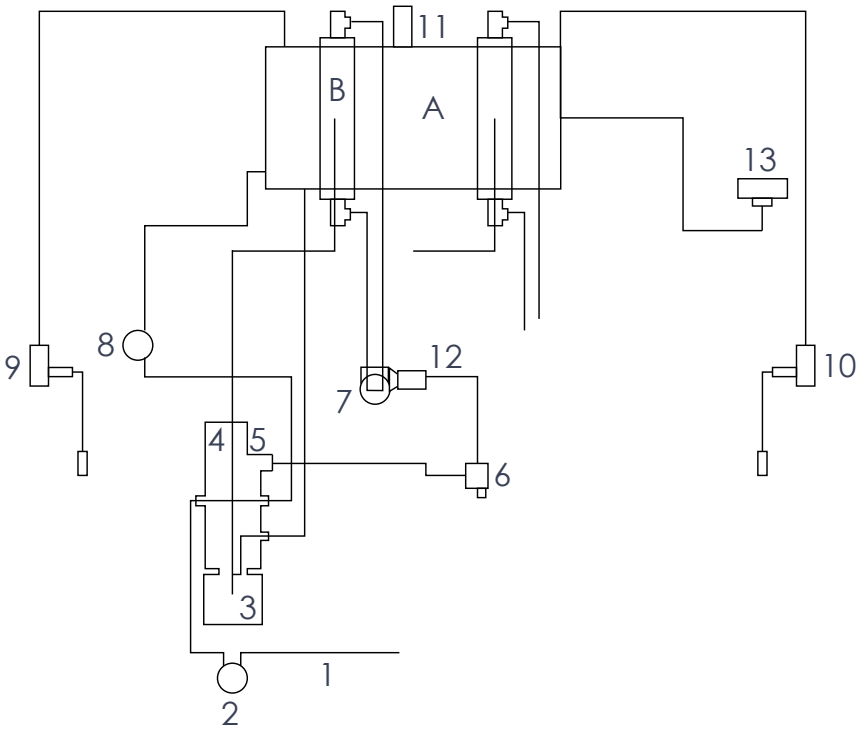
Recommends the use of:

GRUPPO KLENE

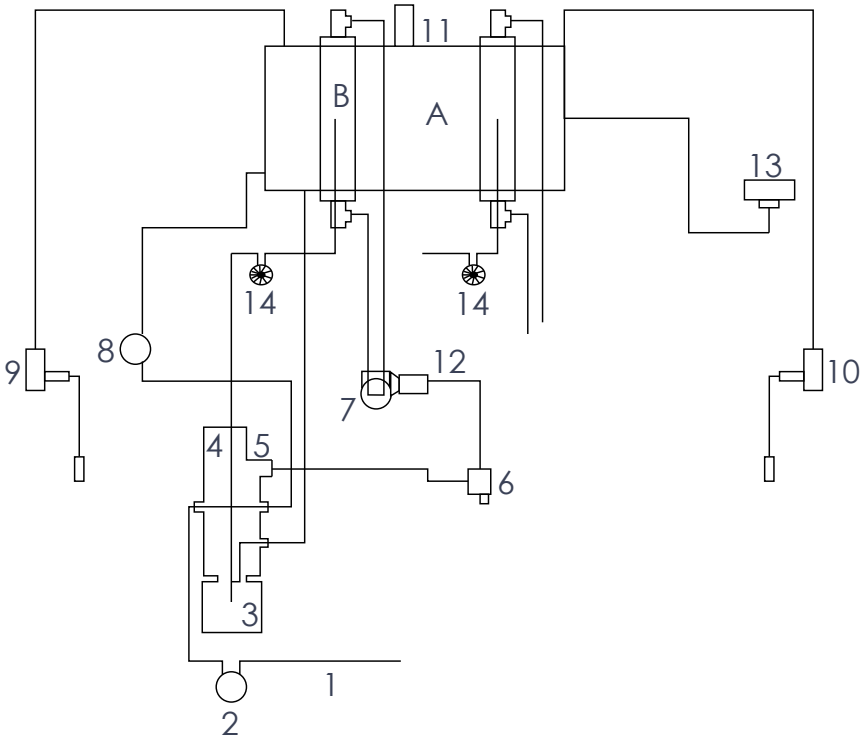
Water Circuit Semi-automatic 2 group.



Key

A. Boiler
B. Heat exchange
1. Water circuit feeding pipe
2. Pump
3. Boiler water Filling Solenoid valve
4. Non-return Valve
5. Exapansion valve
6. Water Discharge Vessel
7. Coffee delivery group
8. Pump/boiler
9. Steam valve
10. Water valve
11. Secruity valve
12. Delivery group solenoid-valve
13. Pressure switch

Water circuit, Automatic 2 Group

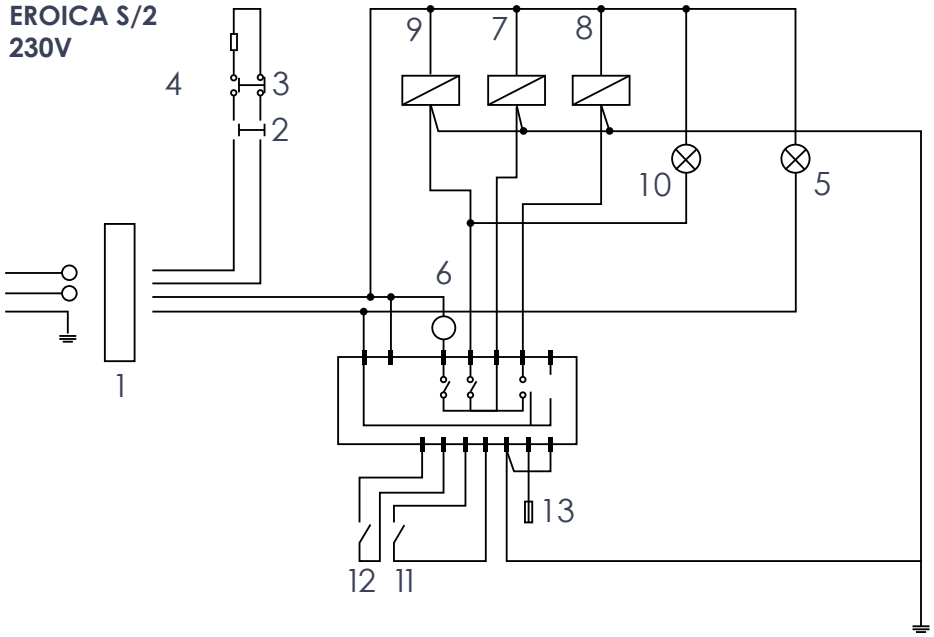


Key

A. Boiler
B. Heat exchange
1. Water circuit feeding pipe
2. Pump
3. Boiler water filling Solenoid valve
4. Non-return valve
5. Expansion valve
6. Water discharge vessel
7. Coffee delivery group
8. Pump/boiler pressure guage
9. Steam valve
10. Water valve
11. Security valve
12. Delivery group solenoid-valve.
13. Pressure switch
14. Volumetric counter (flow-rate sensor.)

Electrical Diagram Semi-Automatic

EROICA S/2
230V

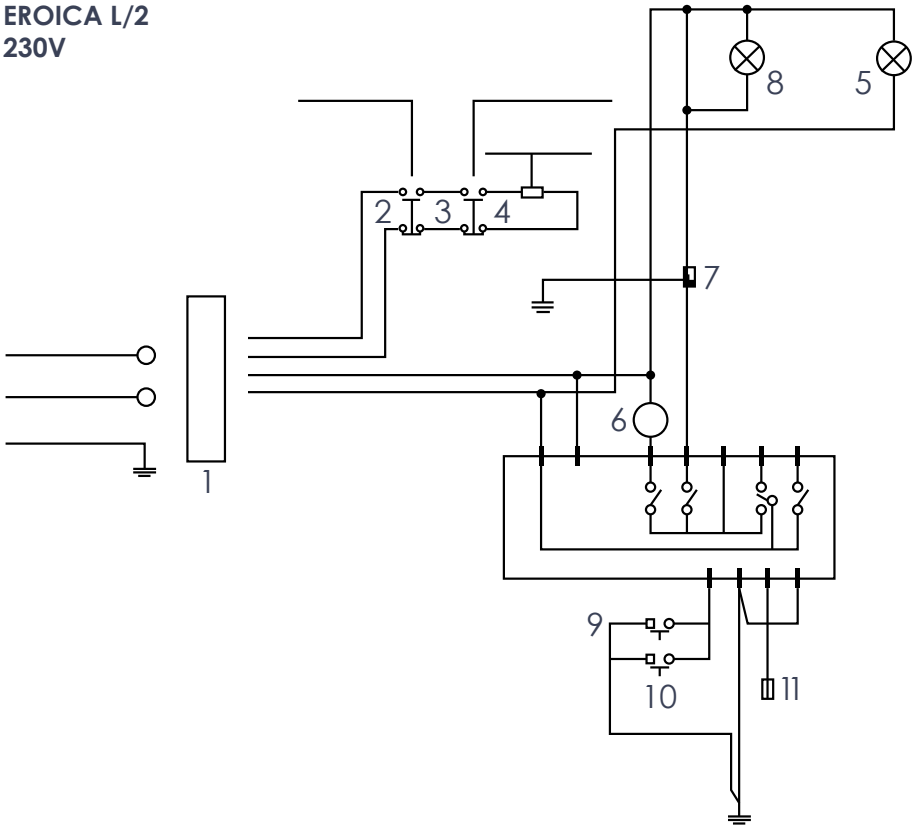


Key

1. Main switch
2. Heating element thermal protector
3. Pressure switch
4. Heating element
5. Mains pilot lamp
6. Pump
7. Solenoid valve - 1st group
8. Solenoid valve - 2nd group
9. Automatic filling solenoid valve
10. Boiler filling pilot lamp
11. Keyboard 1st group
12. Keyboard 2nd group
13. Boiler lever sesor

Electrical Diagram Hand Lever

EROICA L/2
230V

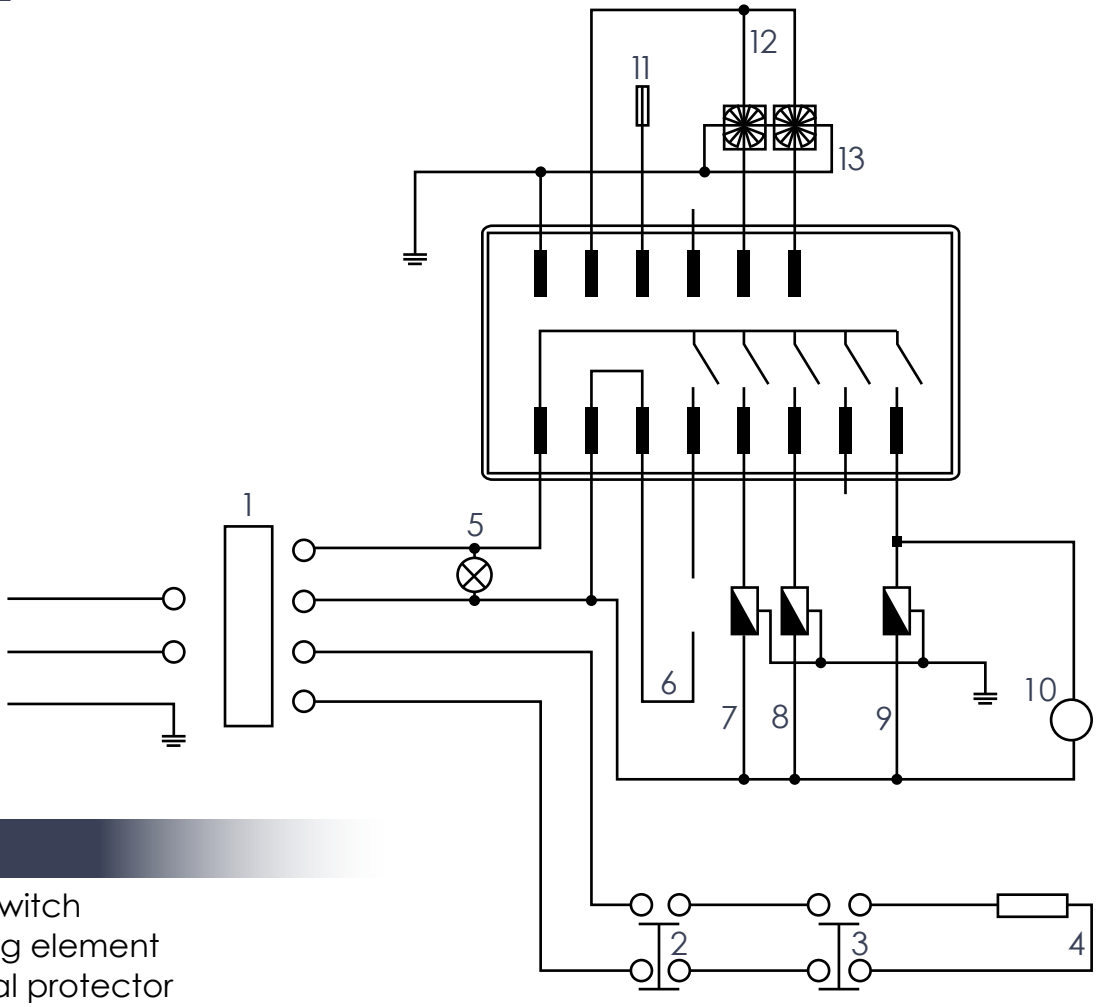


Key

1. Main switch
2. Heating element thermal protector
3. Pressure switch
4. Heating element
5. Mains pilot lamp
6. Pump
7. Automatic filling solenoid - valve
8. Boiler filling pilot lamp
9. Keyboard 1st group
10. Keyboard 2nd group
11. Boiler level sensor

Electrical Diagram Automatic

EROICA S/2
230V



Key

1. Main switch
2. Heating element thermal protector
3. Pressure switch
4. Heating element
5. Mains pilot lamp
6. Pump
7. Solenoid valve - 1st group
8. Solenoid valve - 2nd group
9. Automatic filling solenoid valve
10. Boiler filling pilot lamp
11. Boiler level
12. Flow rate sensor 1st group
13. Flow rate sensor 2nd group
14. Keyboard 1st group
15. Keyboard 2nd group
16. Keyboard 3rd group
17. Keyboard 4th group

TROUBLE	CAUSE	SOLUTION
the appliance dosen't switch ON	1. main switch id off 2. appliance switch if off 3. wrong connection to mains	1. set main switch in on 2. set appliance switch in pos. 1 3. contact service for check
missing hot water in boiler	1. water source tap closed 2. pump filter clogged 3. motor-pump set failure	1. open water source tap 2. replace filter 3. contact service
missing coffee delivery from group	1. water source tap closed 2. motor-pump set failure 3. clogged giggler 4. electronic control unit fuse melt 5. group solenoid-valve failure	1. Open water source tap 2. Contact service 3. Contact service 4. Contact service 5. Contact service
missing steam from lances	1. Too much water in boiler 2. Heating element failure 3. Sprayer clogged 4. Heating element protector trip	1. See SPECIFIC TROUBLE 2. Contact service 3. Clean sprayer 4. Reset protector
water level in boiler is too high	1. The pump motor always run 2. Heat-exchange is perforated 3. Solenoid-valve for automatic water filling is blocked	1. Replace motor 2. Replace heat exchanger 3. Replace solenoid-valve
water leakages on table top	1. Exhaust basin is dirty 2. Exhaust pipe is disconnected or clogged	1. Clean exhaust basin 2. Replace exhaust pipe
Coffee dregs are wet	1. Coffee grinding is too fine 2. Group is still cold 3. Group solenoid-valve doesn't work properly	1. Adjust grinding degree 2. Wait for appliance to get warm 3. Clean group exhaust system
Coffee delivery is too slow	1. Coffee grinding is too fine 2. Filter holder is dirty 3. Group is clogged 4. Injector or solenoid-valve are partially clogged	1. Adjust grinding degree 2. Replace filter and clean filter holder more frequently 3. Contact service 4. Replace injector or solenoid-valve
Coffee delivery is too fast	1. Coffee grinding is too rough	1. Adjust grinding degree
Delivered coffee is cold	1. Heat-exchangers or heating element coated with limestone 2. Pressure-switch contacts are oxidised 3. Defective electrical connections 4. Heating element is partially burned	1. Contact service for overhauling 2. Clean pressure-switch contacts 3. Contact service to check the connections 4. Replace heating element
Delivered coffee is too hot	1. Wrong pressure-switch calibration	1. Adjust pressure-switch by acting on the relevant screw

Warranty Conditions

The warranty period is 12 months from the installation effected by an authorized la SCALA technician and covers the faulty parts only. Not included are transport costs and labour cost. Cannot be considered under our responsibility non installation of in line water filter, periodic change of water filter damage in transit, damage due to incorrect installation or maintenance, periodic regeneration of water softener not effected, problems caused from the electric and hydraulic supplies of the client, installation by non authorized persons, non genuine parts, seals, filters, gutters etc. Not included in the warranty conditions are incorrect use of the machine and non-observance of the maintenance and technical handbook. For no reason can the buyer delay or suspend the payment agreed, this forfeits all rights and the guarantee.

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